

JOB HAZARD ANALYSIS - Task Specific

NEW

REVISED

WORKPLACE TASK TO BE ANALYSED

Deep fryer usage

WESTERN HAZARD CATEGORY*

Ergonomic hazards

DATE:

May-21

DEPARTMENT

Hospitality Services

HAZARD TYPE*

Repetitive strain

WRITTEN BY:

Committee

WESTERN JOB CLASSIFICATION*

Culinary Support, Culinary Production, Supervisor, Chef

LOSS POTENTIAL RATING*

Moderate

REVIEWED BY:

Brian Fliss

REQUIRED EQUIPMENT AND/OR PERSONAL PROTECTIVE EQUIPMENT

*refer to Stantec Specific Job Report

MGMT APPROVAL:

SEQUENCE OF TASK

POTENTIAL HAZARDS

ACTION OR PROCEDURE

Maintain level of oil at recommended level		
Place items 3/4 full in basket and slowly lower the basket	Burns	
Do not add product to baskets which are submerged in oil	Oil and splashing	
Add product to hangin baskets only		
When using basket hangers, make sure basket is dry and secure		
Use tongs to remove hot items from baskets	Burns	
Use two hands when emptying baskets into warmer		
Shake excess oil to drain into fryer before emptying baskets	Burns	